



Laramie



UNIVERSITY OF WYOMING  
CONFERENCE CENTER

# Banquet Menu



# Continental Breakfast Options

Served from 6 a.m. - 10 a.m.

## Continental - 1 hour

\$6.95

Assorted Chilled Juices  
Fresh Baked Mini Muffins  
Danish Rolls  
Preserves and Butter  
Coffee and Tea Service

## VIP Continental - 1 hour

\$7.95

Assorted Chilled Juices  
Fresh Baked Mini Muffins  
Danish Rolls  
Assorted Breakfast Breads  
Assorted Individual Oatmeal Packets  
Sliced Seasonal Fruit  
Preserves and Butter  
Coffee and Tea Service

## Plated Breakfasts

### Rise & Shine

\$10.95

Assorted Chilled Juices  
Cinnamon French Toast with Maple Syrup  
Home Fries  
Crisp Bacon or Sausage  
Scrambled Eggs  
Basket of Fresh Breakfast Pastries  
Butter and Preserves  
Coffee and Tea Service

### Eggs Benedict

\$11.95

Assorted Chilled Juices  
Sliced Seasonal Fruit  
Two Classic Eggs Benedict  
Home Fries  
Crisp Bacon or Sausage  
Basket of Fresh Breakfast Pastries  
Butter and Preserves  
Coffee and Tea Service

### The Rancher

\$10.95

Assorted Chilled Juices  
Biscuits and Gravy  
Western-Scrambled Eggs  
Home Fries  
Crisp Bacon or Sausage  
Basket of Fresh Breakfast Pastries  
Butter and Preserves  
Coffee and Tea Service

\* All food and beverage subject to 6% sales tax and 19% service charge

# Breakfast Buffets

Served from 6 a.m. - 10 a.m.

**The Garden Inn**                      \$9.95

Assorted Chilled Juices  
Scrambled Eggs  
Home Fries  
Crisp Bacon or Sausage  
Fresh Baked Mini Muffins  
Danish Rolls  
Preserves and Butter  
Coffee and Tea Service

**The Wagon Trail**                      \$14.95

Assorted Chilled Juices  
Eggs Benedict or Quiche Lorraine  
Home Fries  
Crisp Bacon or Sausage  
Choice of:        - Cinnamon French Toast  
                      - Pancakes  
                      - Cheese Blintzes  
Fresh Baked Mini Muffins  
Assorted Individual Oatmeal Packets  
Danish Rolls  
Assorted Breakfast Breads  
Sliced Seasonal Fruit  
Preserves and Butter  
Coffee and Tea Service

**The High Plains**                      \$12.95

Assorted Chilled Juices  
Western Scrambled Eggs  
Home Fries  
Ham Steaks and Sausage Links  
Biscuits and Gravy  
Fresh Baked Mini Muffins  
Danish Rolls  
Preserves and Butter  
Coffee and Tea Service

**Made-to-Order Omelets**              \$12.95

Assorted Chilled Juices  
Home Fries  
Omelet Station with: Ham, Bacon, Onion, Green  
Pepper, Tomato, Mushrooms and Two Cheeses  
Fresh Baked Mini Muffins  
Danish Rolls  
Preserves and Butter  
Coffee and Tea Service

**The Mountaineer**                      \$13.95

Assorted Chilled Juices  
Scrambled Eggs  
Home Fries  
Pancakes or Cinnamon French Toast  
Crisp Bacon or Sausage  
Sliced Seasonal Fruit  
Fresh Baked Mini Muffins  
Assorted Breakfast Breads  
Preserves and Butter  
Coffee and Tea Service

**Minimum of 30 people**

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# All-Day Meeting Package

## Breakfast

Assorted Chilled Juices  
Fresh Baked Mini Muffins  
Danish Rolls  
Assorted Breakfast Breads  
Assorted Individual Oatmeal Packets  
Sliced Seasonal Fruit  
Preserves and Butter  
Coffee and Tea Service

## Mid-Morning Break

Assorted Soft Drinks  
Bottled water  
Coffee and Tea Service

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## Deli Lunch

\$32.95/person

Tossed Mixed Greens  
Chef's Selection of Soup  
Assorted Sliced Meats and Cheeses  
Sliced White, Rye and Wheat Breads  
Pickle, Lettuce, Tomato, Onion and Pepper Tray  
Potato and Pasta Salads  
Potato Chips  
Chef's Selection of Dessert  
Coffee and Tea Service

**Minimum of 30 people**

**OR**

## Plated Lunch

\$32.95/person

You Choice of:  
Buttery Croissant Sandwich  
Albuquerque Chicken Wrap  
Hot Turkey Sandwich  
Raspberry Chicken Salad  
Garden Chicken Caesar Salad

Served with:  
Chef's Selection of Dessert  
Coffee and Tea Service

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## Mid-Afternoon Break

Chocolate Fudge Brownies  
Chocolate Chip Cookies  
Soft Drinks  
Candy Bars  
Bottled Water  
Coffee and Tea Service

**OR**

Imported and Domestic Cheese Display  
Jumbo Soft Pretzels  
Mixed Nuts  
Coffee and Tea Service

Chex Mix  
Soft Drinks

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# Specialty Breaks

All breaks are served for **1 hour**.

**Death by Chocolate** \$6.50

Chocolate Fudge Brownies  
Garden Inn Chocolate Chip Cookies  
Candy Bars  
Chocolate-Dipped Strawberries  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**7th Inning Stretch** \$6.50

Cracker Jacks  
Jumbo Soft Pretzels with Dip  
Nachos and Cheese  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**Delicatessen** \$6.00

Artisan-made Summer Sausages  
Assorted Domestic and Imported Cheeses  
Horseradish Cheese Or Smoked Salmon Spread  
Assorted Gourmet Crackers  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**Heath Nut** \$6.00

Assorted Individual Granola Bars  
Chex Mix  
Whole Fresh Fruit  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**One Size Fits All** \$5.50

Assorted Gourmet Cookies  
Assorted Individual Bags of Chips  
Whole Fresh Fruit  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**Just Plain Thirsty** \$3.00

Assorted Soft Drinks  
Bottled Water  
Coffee and Tea Service

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# Ala Carte Items

Regular & Decaf Coffee	\$20/gallon	Assorted Gourmet Cookies	\$15/dozen
Hot Tea	\$20/gallon	Deluxe Fudge Brownies	\$15/dozen
Iced Tea	\$20/gallon	Assorted Miniature Desserts	\$25/dozen
Hot Chocolate	\$20/gallon	Assorted Candy Bars	\$16/dozen
Assorted Chilled Juices	\$10/carafe	Chocolate Covered Strawberries	\$15/dozen
Assorted Soft Drinks	\$2/each	Assorted Whole Fresh Fruit	\$1.25/each
Bottled Water	\$2/each	Assorted Baked Goods	\$15/dozen
Bags of Assorted Chips	\$1.25/each	Sticky Buns	\$15/dozen
Homemade Soft Pretzels	\$18/dozen	Bagels & Cream Cheese	\$15/dozen
<i>16" Pizza</i>	\$12/each	Granola Bars	\$1.25/each
Individual Cold Cereals	\$1.25/each	Assorted Flavors of Yogurt	\$1.25/each
Oatmeal Packets	\$1.25/each	Mini Muffins	\$14/1½ dozen
Six Foot Deli Sub (Serves 40)	\$150	Jumbo Muffins	\$16/dozen
		Signature Garden Inn Chocolate Chip Cookies	\$15/dozen

## Dry Snacks

Priced per Pound  
Serves up to 15 people per pound.

Pretzels	\$6.95/lb
Potato Chips with Dip	\$7.95/lb
Tortilla Chips with Salsa	\$7.95/lb
Deluxe Chex Party Mix	\$8.95/lb
Honey-Roasted Peanuts	\$10.95/lb
Fancy Mixed Nuts	\$12.95/lb

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# Plated Lunch Entrées

Served from 10 a.m. - 2 p.m.

All entrées are served with fresh tossed salad, fresh seasonal vegetable, chef's selection of starch, rolls & butter, chef's selection of dessert, and coffee & tea service.

**Bacon Wrapped BBQ Salmon** \$15.50

Fresh North Atlantic Salmon wrapped in Applewood Smoked Bacon and basted in BBQ Sauce.

**Applewood Chicken Dijon** \$14.95

Grilled Chicken with Double-Smoked Bacon and Creamy Whole Grain Mustard Sauce.

**Grilled Rainbow Trout Filet** \$15.95

Idaho Rainbow Trout accented with fresh Thyme and Shallots, topped with Lemon Dill Butter.

**Chicken in Puff Pastry** \$13.95

Roasted Chicken, Button Mushrooms, Scallions and Muenster Cheese wrapped in a Flaky Puff Pastry and accented by Sauce Mornay.

**New York Strip** \$16.95

8 oz. char-grilled Choice New York Strip Steak with Cracked Black Pepper and Portobello Mushrooms.

**Shrimp Scampi Pasta** \$15.95

Fettuccini tossed with a rich Parmesan Sauce, topped with Roasted Red Peppers and a Shrimp Scampi Skewer.

**Boneless Pork Chops** \$14.95

Two Center-Cut Pork Chops char grilled and served with Apple Cherry Chutney.

**Vegetarian Lasagna** \$11.95

Pasta stacked with Spring Vegetables, Italian Cheeses and Creamy Tomato Basil Sauce.

**Szechwan Beef & Broccoli** \$15.95

Beef Tenderloin stir-fried in Sweet Soy with Asian Vegetables and Jasmine Rice.

If selecting more than one entrée, the price of the more expensive entrée will be charged for all meals.  
Chef's Choice Vegetarian option available upon request.

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# Business Lunch Express

Served from 10 a.m. - 2 p.m.

All Business Lunch Express items are served with chef's selection of dessert, and coffee & tea service.

<b>Buttery Croissant Sandwich</b>	\$8.95	<b>Raspberry Chicken Salad</b>	\$10.95
Flaky Croissant filled with chef's choice of Turkey, Ham, Tuna or Chicken Salad. Served with Fresh Fruit Garnish and Pasta Salad. Add Bacon for \$0.75		Fresh Kiwi, Strawberries and Mandarin Oranges served over Baby Greens and topped with Grilled Chicken, Crisp Banana Chips and Raspberry Vinaigrette. Served with a Fresh Baked Roll & Butter.	
<b>Italian Deli Sub</b>	\$9.95	<b>Fruit &amp; Salad Medley</b>	\$8.95
Fresh Hoagie Bun filled with Salami, Ham, Roast Beef, Provolone Cheese, Lettuce, Tomato, Red Onion and Italian Sub Dressing. Served with a Pickle Spear, Peppercinis and Chips.		Fresh Seasonal Fruit accompanied by your choice of Tuna, Chicken or Seafood Salad. Served in a Fresh Hot House Tomato Crown.	
<b>Wyoming Cheese Steak</b>	\$11.95	<b>Garden Chicken Caesar Salad</b>	\$10.95
Shaved Ribeye with Mushrooms, Peppers and Onions, topped with Swiss and American Cheeses on a French Baguette. Served with Steak Fries.		Fresh Garden Vegetables, Black Olives, Tomatoes, Croutons and Parmesan Cheese combined with a traditional Caesar Salad Dressing and topped with a Grilled Chicken Breast.	
<b>Albuquerque Chicken Wrap</b>	\$9.95	<b>Club House Wrap</b>	\$9.95
Southwest style Grilled Chicken Wrap with Tomatoes, Lettuce, Jack Cheese, Black Beans, Roasted Sweet Corn and Mexi-Ranch Dressing. Served with Tortilla Chips and Salsa.		Smoked Turkey Breast, Tomatoes, Shredded Lettuce, Crisp Bacon and Swiss Cheese rolled in a Sun Dried Tomato Wrap with house-made Garlic Mayonnaise. Served with Potato Chips and Cole Slaw.	
<b>Hot Turkey Sandwich</b>	\$9.95	<b>Garden Inn Chicken Ala King</b>	\$10.95
Carved Turkey Breast with house-made Turkey Gravy, Mashed Potatoes and English Peas on Fresh White Bread.		Oven-roasted Chicken in a Rich Creamy Sauce with Fresh Garden Vegetables. Served over a warm Herb Biscuit.	
<b>Braised Beef &amp; Biscuits</b>	\$10.50	<b>Box Lunch</b>	\$9.95
Hearty Beef Stew with Potatoes and Roasted Vegetables. Served over savory Herb Biscuits.		Your choice of Ham, Turkey, or Chicken Salad Croissant with Chips, Condiments, and a Cookie packaged to take on the run.	

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Chef's Choice Vegetarian option available upon request.

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# Lunch Buffets

Served from 10 a.m. - 2 p.m.

All Lunch Buffet items are served with chef's selection of dessert, and coffee & tea service.

## **Deli Sandwich Buffet** \$13.95

Chef's Selection of Soup  
Assorted Sliced Meats and Cheeses:  
Hearthstone Ham, Roast Beef, Salami and Turkey  
Provolone, Swiss and Cheddar Cheese  
Sliced White, Rye and Wheat Bread  
Pickle, Lettuce and Tomato Tray  
Pepper and Sliced Purple Onion Tray  
Tossed Mixed Greens  
Potato Salad  
Pasta Salad  
Potato Chips

## **Executive Buffet** \$16.95

Tossed Garden Greens with Dressings  
Pasta Salad  
Sliced Seasonal Fruit  
Chef's Selection of Starch and Vegetable  
Assorted Fresh Rolls & Butter  
  
Your Choice of Two:  
Broiled North Atlantic Salmon Filet  
Mountain Rainbow Trout Filet  
Grilled Sesame Chicken Breast  
Chicken Broccoli Alfredo  
Sautéed Beef Tips with Wild Mushroom Sauce  
Roast Pork Loin with Cherry Chutney

## **Philly Sandwich Buffet** \$11.95

Wyoming Cheese Steak Sandwiches  
Chicken Philly Sandwiches  
Steak Fries  
Chopped Salad  
Cookies and Brownies

## **Taco Buffet** \$11.95

Hard and Soft Taco Shells  
Spiced Taco Meat  
Fajita Style Grilled Chicken  
Refried Beans  
Spanish Rice  
Tortilla Chips  
Sour Cream  
Black Olives  
Shredded Cheese  
Tomatoes  
Lettuce  
Onions  
Salsa  
Guacamole  
Nacho Cheese

## **Pasta & Pizza Buffet** \$14.95

Caesar Salad  
Tossed Garden Greens with Dressings  
Cheese Pizza  
Pepperoni Pizza  
Deluxe Pizza  
Rotini Pasta Primavera  
Penne and Sausage Marinara  
Garlic and Cheese Toast

## **Baked Potato & Salad Bar Buffet** \$10.95

Garden Fresh Salad Bar with Fresh Bread  
Baked Potato and all of the Trimmings  
(Bacon, Cheddar Cheese, Sour Cream, Salsa,  
Broccoli, Nacho Cheese, Green Onions and Chili)  
Assorted Fresh Rolls & Butter

**Minimum of 30 people**

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# Hors D'oeuvres

Price-per-person items served for **1 hour.**

## Cold Hors D'oeuvres

Chef's Choice Canapés <i>(Unique to each event)</i>	\$1.00/each	Fresh Vegetable Crudités with Dip	\$1.25/person
Small, decorative Bread Pieces topped with Chef's Choice of Savory Garnish.		Imported & Domestic Cheese Display served with Gourmet Crackers	\$1.75/person
Jumbo Shrimp Cocktail served with Cocktail Sauce and Lemons	\$2/piece	Seasonal & Tropical Fruit served with Vanilla Yogurt Dip	\$1.50/person

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## Hot Hors D'oeuvres

Classic Seasonal Vegetable Tempura	\$1.00/piece	Traditional Sweet & Sour Chicken and Pineapple Skewers	\$1.50/piece
Four Cheese Crusted French Baguette		Crabmeat Stuffed Mushroom Caps	
Spinach Stuffed Mushroom Caps		Chicken Tenders with Barbeque, Buffalo and Honey Mustard Sauces	
Chicken Wing Dings with Assorted Sauces		Southwest Eggrolls with Sweet & Spicy Pineapple Sauce	
Swedish or Barbeque Meatballs			
Gourmet Scallops wrapped in Caramelized Bacon	\$2.00/piece	Specialty Maryland Crab Cakes with Rémoûlade Sauce	\$1.75/piece
Mini Beef Wellington		Coconut Fried Shrimp with Sweet & Sour Sauce	
Baked Brie in Puff Pastry <i>(Serves 20)</i>	\$45	Sausage Stuffed Steamed Mushroom Caps	

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## Carved Specialties

(All Carved Specialties served with Silver Dollar Rolls)

Steamship Round Served with Mustard, Mayonnaise, Horseradish and Au Jus	\$325 (Serves 150)	Beef Top Round Served with Mustard, Mayonnaise, Horseradish and Au Jus	\$150 (Serves 65)
Caramelized Country Ham Served with Honey Mustard (Serves 50)	\$115	Roast Turkey Breast Served with Red Wine Cranberry Relish and Honey Mustard	\$75 (Serves 30)

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# Plated Dinner Entrées

Served from 2 p.m. - 8 p.m.

All entrées are served with fresh tossed salad, fresh seasonal vegetable, chef's selection of starch, rolls & butter, chef's selection of dessert, and coffee & tea service.

<b>Prime Rib</b>	12 oz \$25.95 14 oz \$28.95	<b>Garlic Crusted Creole Chicken</b>	\$18.95
Slow-roasted, boneless Beef Rib crusted with Herbs and Garlic. Served with Red Wine Jus.		Tender Chicken Breast rubbed with Creole Mustard and dredged in Crispy Garlic Bread Crumbs.	
<b>Pan Seared New York Strip</b>	\$26.95	<b>Chicken &amp; Sausage En Croûte</b>	\$18.95
New York Strip Steak pan seared and crusted with Wisconsin Blue Cheese and laced with Red Wine Jus.		Tender Boneless Chicken surrounding Sweet Italian Sausage and wrapped in a Flaky Puff Pastry. Finished with Sauce Mornay.	
<b>Braised Short Rib</b>	\$23.95	<b>Mediterranean Chicken in Phyllo</b>	\$18.95
Braised Short Rib served Jardinière Style with Truffle Oil.		Grilled Chicken wrapped Greek style in Phyllo Dough with Artichokes, Calamata Olives, Diced Tomatoes, Roasted Red Pepper and Crumbled Feta Cheese.	
<b>Laramie Rib Eye Steak</b>	\$26.95	<b>Chicken Marsala</b>	\$18.95
14 oz. choice cut dry rubbed with Sea Salt, Garlic and Rosemary.		Chicken sautéed with Mushroom, Marsala Wine and Demi-Glace.	
<b>Pan Seared Atlantic Salmon</b>	\$19.95	<b>Port Wine &amp; Cherry Pork Chop</b>	\$18.95
Atlantic Salmon served with Ginger Lime Bur Blanc.		Pan seared Center Cut Rib Chop with Port Wine & Michigan Cherry Chutney.	
<b>Shrimp Scampi Skewers</b>	\$22.95	<b>Mustard Crusted Pork Roast</b>	\$18.95
Grilled Gulf Shrimp with Garlic Herb Butter and paired with Chef's Choice of Pasta.		Slow-roasted Pork Loin with Country Dijon Mustard and finished with Vermont Maple Cream.	
<b>Cod with Lobster Sauce</b>	\$19.95	<b>Pork Tenderloin w/Chinese Plum Sauce</b>	\$19.95
Broiled Cod accented with Creamy Lobster Sauce and Garlic Butter Shrimp.		Grilled and sliced Pork Tenderloin with a hint of Pickled Ginger and a drizzle of Plum Sauce	

If selecting more than one entrée, the price of the more expensive entrée will be charged for all meals.  
Chef's Choice Vegetarian option available upon request.

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# Dinner Buffets

Served from 2 p.m. - 8 p.m.

All entrées are served with fresh tossed salad, fresh seasonal vegetable, chef's selection of starch, rolls & butter, chef's selection of dessert, and coffee & tea service.

## The Snowy Range

Bread display of Rolls and Specialty Rolls  
Salad Bar of Mixed Greens, Toppings and Dressing  
Fresh Seasonal & Tropical Fruits  
Pasta Salad  
Potato Salad

### Entrée Selections

Carved Country Ham  
Beef Tips with Caramelized Onions and Mushrooms  
Bone-in Chicken with Fresh Herbs or BBQ Style  
Hand-rolled Meatballs with Marinara or Swedish  
Pork Roast with Madera Mushroom Sauce  
Penne Alfredo with Grilled Chicken

### Starch & Vegetable Sides (Choose 3)

Mashed Potatoes & Gravy  
Roasted Redskin Potatoes  
Rice Pilaf  
Corn O'Brien  
Honey Glazed Carrots

**2 Entrees: \$23.95**

**3 Entrees: \$25.95**

## The Devil's Tower

Bread display of Rolls & Specialty Rolls  
Salad Bar of Mixed Greens, Toppings and Dressing  
Fresh Seasonal & Tropical Fruits  
Pasta Salad  
Potato Salad

### Entrée Selections

Carved Top Round with Horseradish  
Seared Salmon with Honey Mustard Crust  
Grilled Chicken with Asparagus and Mushrooms  
Broiled Cod with Lemon Beurre Blanc  
Sliced Strip Loin with Wild Mushroom Ragout  
Soy-marinated Sesame Chicken with Asian Vegetables

### Starch & Vegetable Sides (Choose 3)

Redskin Mashed Potatoes with Parmesan  
Roasted Idaho Spears with Fresh Herbs  
Penne Marinara with Mozzarella Cheese  
California Vegetable Blend

**2 Entrees: \$25.95**

**3 Entrees: \$27.95**

## The Grand Teton

Bread display of Rolls & Specialty Rolls  
Salad Bar of Mixed Greens, Toppings and Dressing  
Hand-tossed Caesar Salad  
Fresh Seasonal & Tropical Fruits  
Vegetable Salad  
Pasta Salad  
Potato Salad

### Entrée Selections

Carved Prime Rib with Au Jus  
Roasted Leg of Lamb with Elder Berry Demi-Glace  
Sliced Tenderloin Medallions with Sauce Béarnaise  
Pan-roasted Chicken with Bacon and Tarragon Cream  
Chicken Oscar with Asparagus, Crabmeat and Hollandaise  
Broiled Orange Roughy with Champagne Dill Beurre Blanc

### Starch & Vegetable Sides (Choose 3)

Tortellini Alfredo  
Mashed Yukon Gold Potatoes  
Steamed Asparagus with Lemon Zest  
Wild Rice Pilaf with Walnuts and Dried Cherries  
Brussel Sprouts with Caramelized Bacon and Mushrooms

**2 Entrees: \$27.95**

**3 Entrees: \$29.95**

If selecting more than one entrée, the price of the more expensive entrée will be charged for all meals.  
Chef's Choice Vegetarian option available upon request.

**Minimum of 30 people**

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# Beverage Service

## House Brands

Includes Potters Vodka, Gin, Rum, Scotch, Whiskey, Kamora, Amaretto, Peachtree Schnapps, Draft Domestic Beer, House Wines and Soft Drinks

### Cash Bar

Mixed Drinks	\$4.50
Draft Beer	\$3.00
Wine	\$5.50
Soft Drinks	\$2.00

## Call Brands

Includes Smirnoff Vodka, Fleischmann's Gin, Captain Morgan and Bacardi Rum, Clan MacGregor Scotch, Lord Calvert Whiskey, Jack Daniels, Jim Beam Bourbon, Kamora, Amaretto, Peachtree Schnapps, Domestic Bottled Beer House Wines and Soft Drinks

### Cash Bar

Mixed Drinks	\$5.50
Domestic Beer	\$4.00
Premium Beer	\$4.50
Wine	\$5.50
Soft Drinks	\$2.00

## Premium Brands

Includes Absolut and Grey Goose Vodka, Tanqueray Gin, Captain Morgan and Bacardi Rum, J&B Scotch, Johnny Walker Black, Jim Beam Bourbon, Jack Daniels, Crown Royal, Kahlua, Disaronno, Baileys, Peachtree Schnapps, Domestic & Imported Bottled Beer, House Wines and Soft Drinks

### Cash Bar

Mixed Drinks	\$6.50
Domestic Beer	\$4.00
Premium Beer	\$4.50
Wine	\$5.50
Soft Drinks	\$2.00

\$50 Setup Fee applies to all Cash Bars.  
Bars under 20 people will receive cocktail service.

Please contact your Catering Manager for Host Bar pricing.  
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# Beverage Service

## **Non-Alcoholic Punch Bowls** \$20 (20 cups)

Fruit Punch  
Non-Alcoholic Strawberry Daiquiri  
Orange & Pineapple

## **Alcoholic Punch Bowls** (20 cups)

Rum & Cola	\$50
Fuzzy Navel	\$35
Whiskey & Cola	\$50
Rum Punch	\$50
Screwdriver	\$50
Razzmatazz Punch	\$50
(Raspberry Schnapps, Fruit Punch & 7-Up)	
Mimosa	\$35
Champagne Punch	\$35
Captain Morgan & Coke	\$50
Margarita's on the Rocks	\$50
Bloody Mary	\$50

## **Additional Items**

Champagne	\$22/Btl
Non-Alcoholic Cider	\$15/Btl
House Wine	\$22/Btl
Domestic Keg	\$275
Premium Keg	\$375

## **Non-Alcoholic Package** \$4.95/person (5 hour package)

A great non-alcoholic package featuring soft drinks, bottled water, fresh juice, coffee and tea.

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